



LANGENLOISER ALTE REBEN GRÜNER VELTLINER 2017

Österreichischer Qualitätswein

Origin: Austria, Kamptal, Langenlois
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Selection
Varietal: Grüner Veltliner 100 %
Sea Level: 260 - 380 m
Soil: loess
granite
gneiss



lacon
INSTITUT



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked | October 18 - October 24
Fermentation: spontaneous
small oak barrel | 300 L | used barrel
Maturing: large wooden barrel | 2500 L | used barrel | 12
month(s)
Bottling: beginning/august 2018

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Acid: 6.3 g/l

Certificates: LACON
Allergens: sulfites
Drinking Temperature: 10 - 12 °C

WINE DESCRIPTION

An enchanting bouquet of honeysuckle, Reine Claude plum, pear, exotic nuances and herbal spice over discreetly toasty background. Initially mild and creamy on the palate, then surprisingly concentrated and powerful while simultaneously remaining fresh and appetizing. Juicy, full body with a taut spine of acid. Concentrated and spicy with still youthful tannins on the long finish. An exemplary Langenlois Grüner Veltliner from a sunny vintage. (Viktor Siegl)

WINERY

Weingut Bründlmayer is situated in Langenlois, some 70km north-west of Vienna, upstream along the Danube in the Lower Austrian Kamp Valley. The wooded hills of the Waldviertel protect the vineyards from the cold north-westerly winds. During the day, the sun warms the stony terraces, while at night the fresh, fragrant forest air drifts through the Kamp Valley into the Langenloiser Arena.